REQUEST FOR OFFICIAL STERILIZATION PROCESS

Canner:		Product:		
Mailing Address:		Formula:	Formula:	
City:	Zip Code:	Telephone:		
Sample Source: Laboratory Production				
New Product??		Reformulation??		
Container Size(s):		Existing S-Number of	Existing S-Number or Date of Existing Process Letter:	
Type of Retort: Still - Container Position: Continuous - Cooker Capacity: Hydrostatic - Leg Temperatures: Aseptic - Flow Rate:			Cooker Speed Desired: RPM CPM Hold Tube Length: I.D.:	
☐ Other:				
Fill Weight:		Net Weight:	Net Weight:	
Produce pH:		Syrup Brix (if applica	Syrup Brix (if applicable):	
Gross Headspace:		Consistency (if appli	Consistency (if applicable):	
Other:				
INGREDIENTS: (Provide amounts for each ingredient by weight or percentage)				
Ingredient: Amount (Wt. or %)		%) Ingredient:	Ingredient: Amount (Wt. or %)	
Desired Process Temperature(s):		Desired Initial Tem	Desired Initial Temperature(s):	
Details of Product Preparation:				
Signature:			Date:	
Print Name: Title:		Title:		

Submit to: University of California

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